

DESSERTS

buttermilk panna cotta with passionfruit and white chocolate soil	14
traditional sticky date pudding with butterscotch sauce and hard caramel ice cream	14
flourless orange cake with blood orange and mascarpone semi freddo	14
rosemary chocolate mousse with raspberries	14
chefs selection of cheeses served with nuts and seasonal fruits	18
affogato served with vanilla bean ice cream and house-made biscotti	12

TEAS, ESPRESSO COFFEE, PORTS AND LIQUORS

selection of aurora teas	
english breakfast	all 4.5
earl grey	
green tea	
lemon and ginger	
we serve locally roasted Eleganza Vietato Espresso beans	
cappacino, flat white, latte, long black, short black, macchiato	
(all coffees can be made as takeaway option)	
cup	4.5
mug	5.5
flavoured - vanilla, hazelnut, caramel	add 1
extra shot	add 50c
chai latte	5
hot chocolate	5
mocha	5
galway pipe port – 60mL	10
penfolds grandfather port – 60ml	18

johnnie walker scotch whisky, jim beam bourbon, bundaberg rum, absolut vodka
bombay sapphire dry gin

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jack daniels whisky, southern comfort, bacardi, wild turkey, baileys, tia maria, frangelico,
kahlua, jameson irish whisky, canadian club, malibu, jose cuervo tequila,
glenfiddich single malt whiskey

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